



# Dinner

## SERVED DINNERS

Choose one item from each section:

### Appetizers

#### Oriental Salad

with baby arugula, sliced mango, cucumber, red radish, peppers, kaffir lime leaves and a hoisin sesame dressing

#### Baby Spinach Salad

with sliced mushrooms, Mozzarella, caramelized pecans & red wine vinaigrette

#### Caesar Salad

crisp romaine with parmesan cheese, herbed garlic croutons & traditional creamy dressing

#### Organic Green Salad

with seasonal organic lettuce, sliced cucumber, cherry tomatoes, herb gouda & crisp corn kernels with dijon & balsamic vinaigrette

#### Bosc Pear Salad

with arugula, stilton, candied hazelnuts, pickled shallots, ice wine vinaigrette

#### Beet and Blood Orange Salad

with watercress, capers, truffle infused chèvre, crushed toasted hazelnuts, yuzu citrus vinaigrette

#### Duck Confit Niçoise

classically prepared with green beans, red onion, potato and boiled egg, extra virgin olive oil and freshly squeezed lemon

#### Wild Mushroom Bisque

accented with thyme and crème fraîche

#### Gazpacho with crème fraîche & dusted with cinnamon

#### Baby Beet & Buttermilk Soup

#### Valley Pumpkin Soup

Windsor valley pumpkin, crème fraîche & cinnamon herb crouton

#### Fresh Atlantic Seafood Chowder (Additional charge)

#### Trio of Risottos (Additional charge)

Saffron, wild mushroom & asparagus risottos with shaved Grana Padano

Additional courses or Chef's interesting sorbet may be added for an additional charge.



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All prices are subject to a customary 16% taxable service charge and 13% applicable HST.



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### Entrées

Entrée price includes one appetizer selection and dessert.

#### **Pan-seared Chicken Supreme**

with apple bourbon sauce & dauphinoise potato

#### **Roast Prime Rib au Jus** (minimum 20 people)

6 oz. sliced Alberta triple "A" prime rib served with yorkshire pudding, seasonal vegetables & garlic mashed potatoes

#### **Beef Tenderloin**

pan seared with shallot fondue, veal demi and red wine reduction, yam and Yukon gold dauphinoise

#### **Herb-crusted Rack of Lamb**

with balsamic & port reduction and thyme-scented barley risotto

#### **Duo of Petite Filet of Beef**

with Muscat Jus Lie & Cajun Dusted Sea Bass

Bouquet of seasonal vegetables & dauphinoise potato

#### **Atlantic Salmon**

#### **10 oz USDA Prime Grilled Striploin**

with caramelized cipolini jus lie, garlic mashed potatoes & haricots vert

#### **Portobello al Romana**

filled with basil marinated vegetables in white wine reduction and gratinéed with mozzarella & parmesan, served with thyme-infused polenta

#### **\*Chana Chaat Masala**

brabant potatoes, charred tomato sauce

(\*This dish is celiac, lactose free and vegan friendly.)

#### **Stuffed Chicken Supreme**

stuffed with prosciutto, pistachio and mushroom farci,

served with truffle infused mousseline potato and morel mushroom sauce

Note: If more than one entrée is selected, a pre-count of meals is required 72 hours prior.

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### Desserts

- Chocolate Pâté** with raspberry coulis
- Belgian Chocolate Ganache & Hazelnut Cream Cake**
- Pineapple Upside-Down Cake**  
with crème anglaise & fresh berries
- Chocolate Velvet Tart**  
chocolate shortbread crust filled with creamy chocolate ganache, fresh berries and crème anglaise
- Black & White Chocolate Macadamia Nut Tower**  
with banana rum sabayon
- Classic Crème Brûlée** (additional charge) with fresh berries
- Mille-feuille**  
alternating passion fruit & strawberry Bavarian cream & finished with raspberry glazed lychees
- Chocolate Praline Pyramid** (additional charge)  
with chocolate sauce & sesame crusted croustillant
- Chocolate Amaretto Cheesecake with Raspberry Coulis**
- Flourless Chocolate Cake**  
with Bailey's crème anglaise
- Freshly Brewed Coffee & Selection of Teas

Minimum 30 guests or a labour charge will apply.

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